CARE AND CLEANING

Before using for the first time and after each use, your slicer/shredder should be cleaned thoroughly. All parts, except the motorized base, are completely immersible and dishwasher safe. Wash these parts in warm sudsy water, rinse and dry. If washing in the dishwasher, use the top rack or the rack farthest away from the heating element. The motorized base may be cleaned with a damp cloth. When removing the food chamber from the motorized base, be sure the power switch is off and the unit is unplugged (the food chamber cannot be removed with the switch in the "ON" position).

Never immerse the motorized base in water or any other liquid.

NOTE: White plastic parts may become stained after processing certain foods such as carrots. Should the unit become stained, clean with a mild abrasive cleaner.

The unit can be easily stored in a small space such as a drawer.

Any maintenance, other than the items listed here, should be performed by a Presto Authorized Service Station.

Consumer Service: If you have any questions regarding the operation of your Presto® appliance, write to: Home Economics Department, National Presto Industries, Inc., Eau Claire, WI 54703-3703. Inquiries will be answered by letter or telephone.

CONSUMER SERVICE INFORMATION

Any maintenance required for this product, other than normal household care and cleaning should be performed by our Factory Service Department or any Presto Authorized Service Station. These Service Stations are equipped to service all PRESTO® electrical appliances and supply genuine PRESTO® parts. Be sure to indicate date of purchase and a description of defect when sending an appliance to a Service Station or the Factory Service Department. Check your yellow pages for Service Stations near you. **If there are none, send appliances for repair to:**

PRESTO FACTORY SERVICE DEPARTMENT
109 Presto Lane, Jackson, MS 39286-0057

For parts or other questions regarding your Presto® appliance, call or write:
CONSUMER SERVICE DEPARTMENT
National Presto Industries, Inc., Eau Claire, WI 54703-3703, 715-839-2209

Genuine PRESTO replacement parts are manufactured to the same exacting quality standards as PRESTO appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine PRESTO parts. "Look-alikes" might not be of the same quality or function in the same manner. To ensure that you are buying genuine PRESTO replacement parts, look for the PRESTO® trademark.

California residents seeking warranty or service information may call or write: California Electric Service, Inc., 1309 E. Orange Thorpe Avenue, Fullerton, CA 92631, 714-870-0312.

PRESTO® Limited Warranty

This quality PRESTO® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first two years after purchase, we will repair or replace it at our option. Our pledge does not apply to detachable electrical cords, if any, or to damage caused by shipping. To obtain service under the warranty, return this PRESTO appliance, shipping prepaid, to the nearest Presto Authorized Service Station, or to the Factory Service Department. When returning a product, please include a description of the defect and indicate the date the appliance was purchased.

We want you to obtain maximum enjoyment from using this PRESTO appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

NATIONAL PRESTO INDUSTRIES, INC., Eau Claire, WI 54703-3703

Form 49-418C

U.S. Patents 4,884,755 and D300,400,
Regd. U.K. 1,053,765 and others pending.

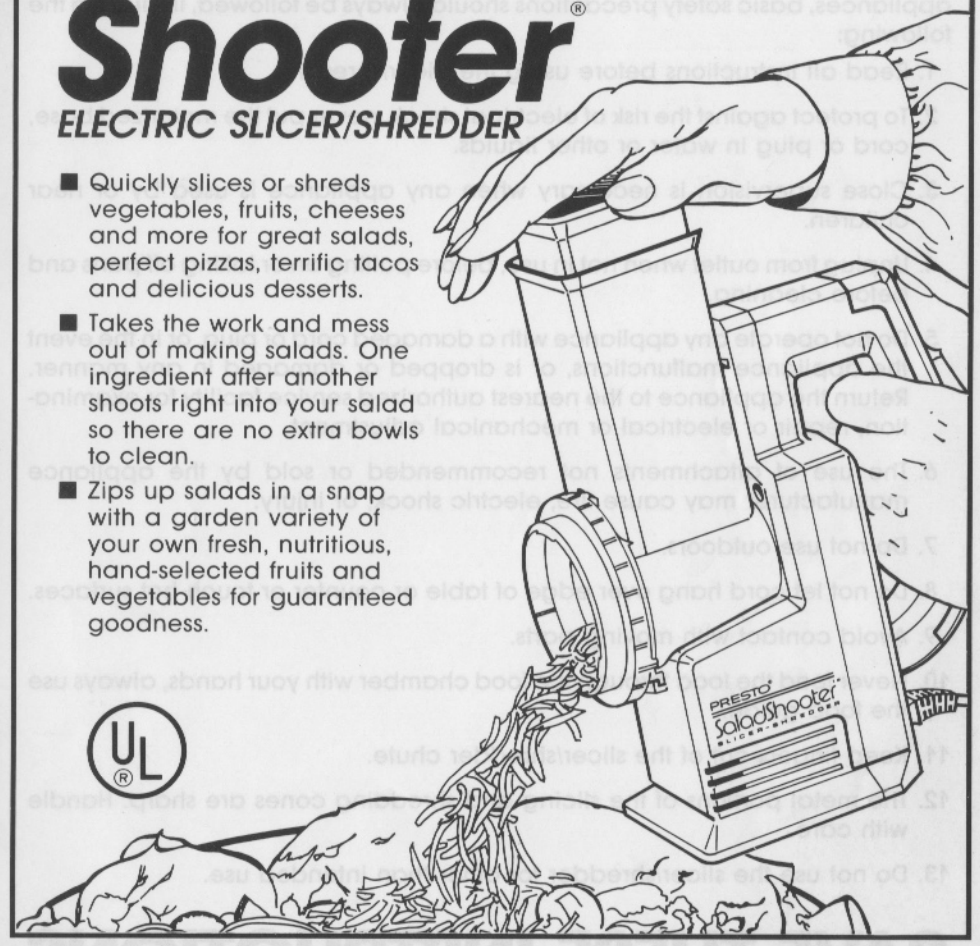
Printed in Hong Kong

PRESTO®

Salad-Shooter®

ELECTRIC SLICER/SHREDDER

- Quickly slices or shreds vegetables, fruits, cheeses and more for great salads, perfect pizzas, terrific tacos and delicious desserts.
- Takes the work and mess out of making salads. One ingredient after another shoots right into your salad so there are no extra bowls to clean.
- Zips up salads in a snap with a garden variety of your own fresh, nutritious, hand-selected fruits and vegetables for guaranteed goodness.



INSTRUCTIONS

©1988, 1989 by National Presto Industries, Inc.

This is a (UL) Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

To reduce the risk of personal injury or property damage when using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions before using the slicer/shredder.
2. To protect against the risk of electrical shock, never put the motorized base, cord or plug in water or other liquids.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts and before cleaning.
5. Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions, or is dropped or damaged in any manner. Return the appliance to the nearest authorized service facility for examination, repair or electrical or mechanical adjustment.
6. The use of attachments not recommended or sold by the appliance manufacturer may cause fire, electric shock, or injury.
7. Do not use outdoors.
8. Do not let cord hang over edge of table or counter or touch hot surfaces.
9. Avoid contact with moving parts.
10. Never feed the food through the food chamber with your hands, always use the food guide.
11. Keep fingers out of the slicer/shredder chute.
12. The metal portions of the slicing and shredding cones are sharp. Handle with care.
13. Do not use the slicer/shredder for other than intended use.

SAVE THESE INSTRUCTIONS

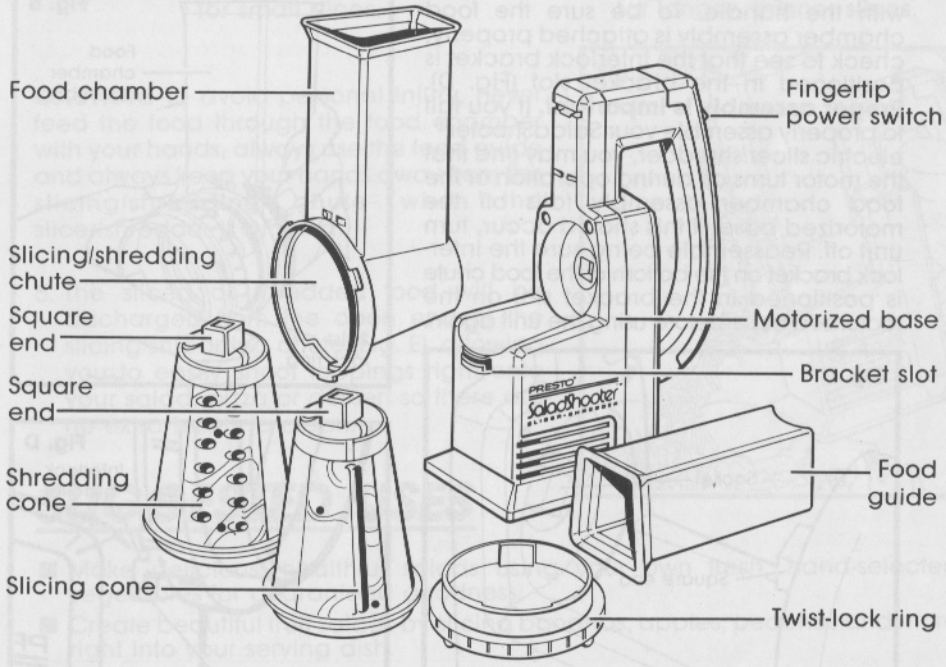
This product is for household use only.

GETTING ACQUAINTED WITH YOUR PRESTO® SaladShooter® ELECTRIC SLICER/SHREDDER

This electric slicer/shredder is great for fast, easy salads and a whole lot more. It slices or shreds your favorite salad fixings, plus cheese for pizza, lettuce for tacos, even chocolate or graham crackers for desserts. It's fun, quick and easy to use and is so compact it can easily be stored in a kitchen drawer.

The slicer/shredder is designed to assemble and disassemble in just seconds making food preparation easier than ever. Clean up is quick and easy, too. The motorized base just wipes clean while all other parts are completely immersible or may be cleaned in the dishwasher on the top rack or on the rack farthest away from the heating element.

Before using your Presto® SaladShooter® electric slicer/shredder, study the diagram below to become familiar with the various parts of the unit and read the instructions carefully.

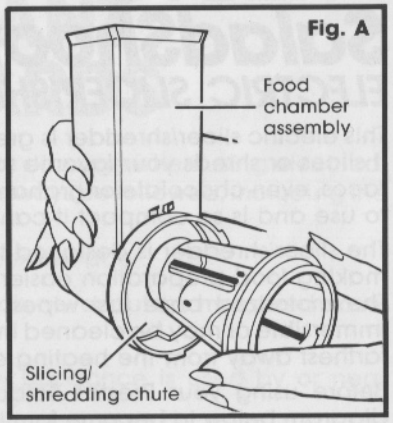


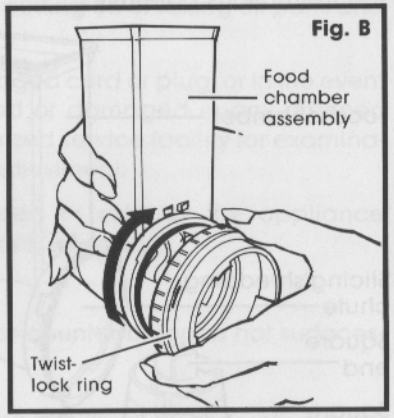
Before initial use, and after each subsequent use, wash all parts except the motorized base in warm sudsy water. Wipe the motorized base with a damp cloth to clean. Never immerse the motorized base in water or any other liquid.

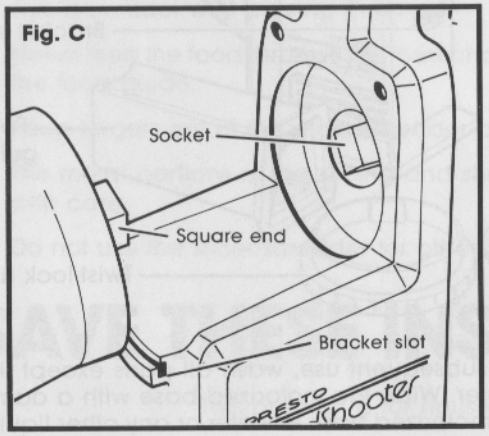
HOW TO USE

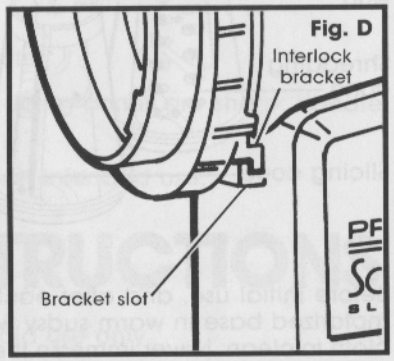
IMPORTANT: Always make sure the power switch is off and the cord is unplugged before you assemble or disassemble the slicer/shredder. The food chamber cannot be removed when the switch is in the "**ON**" position.

1. Put together the food chamber assembly by placing either the slicing or shredding cone with the square end in first into the slicing/ shredding chute (Fig. A). Put on the twist-lock ring and turn it clockwise until it locks into place (Fig. B). The metal portions of the slicing and shredding cones are sharp. Handle with care.
2. Attach the food chamber assembly to the motorized base by inserting the square end of the slicing or shredding cone into the socket of the motorized base (Fig. C). Then rotate the food chamber assembly clockwise until it is upright and it is centered with the handle. To be sure the food chamber assembly is attached properly, check to see that the interlock bracket is positioned in the bracket slot (Fig. D). **Proper assembly is important.** If you fail to properly assemble your SaladShooter® electric slicer/shredder, you may find that the motor turns off during operation or the food chamber assembly falls off the motorized base. If this should occur, turn unit off. Reassemble being sure the interlock bracket on the bottom of the food chute is positioned in the bracket slot on the motorized base before using the unit again.





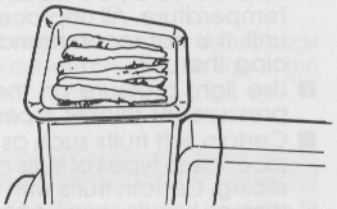




3. Plug the unit in, load the food chamber and you can begin slicing or shredding. Use the fingertip power switch to turn the unit on and off.
4. For best slicing and shredding results, it is important that the food be prepared properly and placed in the food chamber as follows:
   - Cut food so that it will fit easily and loosely into the food chamber.
   - Stack food into the food chamber upright for short slices or horizontally for longer, thinner slices.
   - Push food through the food chamber using an even pressure on the food guide.

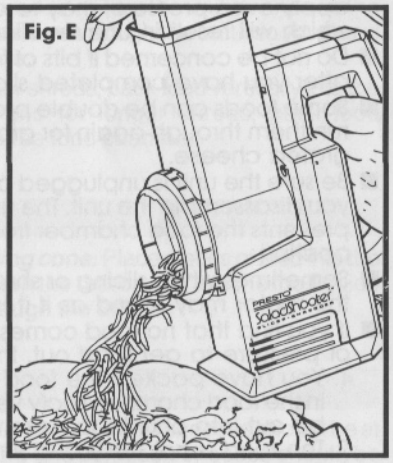
Cut foods to fit loosely in the food chamber:

Stack food upright for small slices.



Stack food horizontally for longer, thinner slices.

CAUTION: To avoid personal injury, never feed the food through the food chamber with your hands, always use the food guide and always keep your hands away from the slicing/shredding chute when the slicer/shredder is running.



5. The sliced or shredded food will be discharged from the open end of the slicing/shredding chute (Fig. E), allowing you to easily shoot toppings right onto your salad, pizza or dessert so there are no extra bowls to clean.

SUGGESTED USES

- Make delicious, healthful salads using your own fresh, hand-selected vegetables for guaranteed goodness.
- Create beautiful fruit salads by slicing bananas, apples, peaches and more right into your serving dish.
- Turn an ordinary frozen pizza into a gourmet delight by adding your own fresh cheese, peppers, mushrooms, olives, onions, etc.
- Chop nuts for baking or garnishing a dessert. Crumb crackers for pie crusts or casserole toppings.

- For terrific, tangy tacos, shred fresh lettuce, cheese and peppers.
- Decorate a cream topped pie or a fluffy icing cake with shredded baking chocolate.
- Make delicious, creamy coleslaw by shredding fresh cabbage and carrots.
- Shred potatoes for nutritious hash browns or potato pancakes. Slice them thinly for delicious American fries or crispy potato chips.
- Make deviled eggs, sandwich spreads and salad toppings by shredding hard cooked eggs.

HELPFUL HINTS

- All food slices and shreds better when it is **fresh** and **firm**.
- Semi-soft cheeses should be refrigerated overnight or placed in the freezer for approximately 30 minutes before shredding. Hard cheeses should be at room temperature. All unprocessed cheeses can be shredded successfully with this unit. It is not recommended that you use soft or processed cheese as it may clog the unit.
- Use light pressure on the food guide for thinner slices and shreds, and firm pressure for thicker slices and shreds.
- Certain soft fruits such as strawberries and kiwi should be firm, not over ripe to slice. These types of fruits can also be placed in a freezer for a few minutes before slicing. Certain fruits with tough skins such as apples should be peeled before slicing.
- Place the food upright in the food chamber until it is full and apply pressure evenly with the food guide. Failure to properly load the food chamber or to apply even pressure, may result in the food falling over in the food chamber which will result in uneven slices and shreds.
- Do not be concerned if bits of food remain on top of the slicing/shredding cone after you have completed slicing or shredding. This is normal.
- Some foods can be double processed, for instance you can shred carrots and run them through again for grated carrots. Cheese can be shredded twice for grated cheese.
- Be sure the unit is unplugged and the power switch is in the off position before you disassemble the unit. The unit is designed with a safety switch feature which prevents the food chamber from being removed when the switch is in the "ON" position.
- Sometimes when slicing or shredding certain foods such as carrots or cheese, the motor may sound as if it is laboring. This is normal.
- If you find that no food comes out of the food chute or you have to use a lot of pressure to get food out, the following may be occurring:
  1. You have packed the food chamber too tightly. Foods should fit loosely in the food chamber. Leafy vegetables, such as cabbage and lettuce should be cut into chunks the size of the food chamber.
  2. The food is not fresh and firm.
  3. Fruits or vegetables which have skins or high fiber content, such as celery or onions, may wrap around the slicing or shredding cones. After processing a couple of batches, the skins and fibers may build up and prevent food from coming out. If this occurs, simply disconnect the unit from the outlet, remove the slicing or shredding cone, and clean out the buildup of skins or fibers.

The unit is not designed to slice cheese, shred onions or process meats and tomatoes.

To avoid personal injury or damage to the unit, do not attempt to process foods that are too hard to be cut with an ordinary knife. This slicer-shredder was not designed to chop ice or grind coffee beans. You may damage the unit.

SLICER / SHREDDER USE GUIDE

TO SLICE

Fruits (such as peeled apples, bananas, nectarines, peaches, pears); **vegetables** (such as cabbage, carrots, celery, chili peppers, cucumbers, green peppers, lettuce, mushrooms, onions, potatoes, radishes, turnips, zucchini); **nuts, olives, pickles**.

NOTE: The unit is not designed to **slice** cheese, meats, tomatoes or chocolate.

Use the slicing cone. Foods should be cut to fit into the food chamber. Turn the unit on and use the food guide to feed food through the unit into your bowl.

NOTE: Use light pressure on the food guide for thinner slices and firm pressure for thicker slices. For longer slices, pack food horizontally into the food chamber. For shorter slices, pack food vertically into the food chamber.

For best results, leafy vegetables, such as cabbage and lettuce should be cut into chunks the size of the food chamber.

TO SHRED

Fruits (such as peeled apples, coconut, maraschino cherries, nectarines, pears, peaches); **vegetables** (such as carrots, chili peppers, potatoes, zucchini); **semi-soft cheeses** (such as American, Mozzarella and Swiss); **nuts, chocolate**.

NOTE: The unit is not designed to shred onions.

Use the shredding cone. Foods should be cut to fit into the food chamber. Semi-soft cheeses such as American, Mozzarella and Swiss should be well-chilled before shredding. Turn the unit on and use the food guide to feed food through the unit into your bowl or onto your pizza.

NOTE: For shorter shreds, pack food vertically into the food chamber and for longer shreds, pack food horizontally into the food chamber.

TO CRUMB

Chocolate wafers, dry or fresh bread, gingersnaps, graham crackers, potato chips, saltine crackers, vanilla wafers.

Use the shredding cone. Place pieces of food into the food chamber. Turn the unit on and use the food guide to feed food through the unit.

TO GRATE

Carrots, chocolate, hard-cooked eggs, hard cheeses such as Parmesan or Romano, nuts, semi-soft cheeses such as American, Mozzarella or Swiss.

Use the shredding cone. Hard cheeses should be at room temperature and semi-soft cheeses should be at refrigerated temperatures. Place the food in the food chamber. Turn the unit on and use the food guide to feed food through the unit. For grated cheese, chocolate and carrots, reload the food chute and shred the food a second time. The less pressure applied to the food guide, the finer the food will be.

IMPORTANT SUPPLEMENT TO PRESTO® SALADSHOOTER® SLICER-SHREDDER INSTRUCTION BOOK

You will be very pleased with your slicer-shredder if you follow the enclosed instructions. The unit is designed to slice and shred various foods. For best results, do **not** use the slicer-shredder for foods it is not intended for. Be sure to read thoroughly pages six and seven of the electric slicer-shredder instruction book or pages eight and nine of the rechargeable slicer-shredder instruction book before using the product.

If you find that you have difficulty processing food with your slicer-shredder, one of the following may be occurring:

1. You are grinding coffee, processing cranberries, tomatoes or meats (including pepperoni) slicing cheese or chocolate or shredding onions. The unit is not designed to do these things. The unit, however, does **slice** onions and **shred** cheese and chocolate beautifully.
2. You have packed the food chamber too tightly. Foods should fit loosely in the food chamber. Leafy vegetables, such as cabbage and lettuce should be cut into chunks the size of the food chamber. Use the **slicing cone** for shredded lettuce and cabbage.
3. The food is not fresh and firm.
4. Foods which have skins or high fiber content, such as celery and onions, may wrap around the slicing or shredding cones. After processing a couple of batches, the skins and fibers may build up and prevent food from coming out. If this occurs, simply disconnect the unit from the outlet (or if you have the cordless unit, unplug the power pack from the body), remove the slicing or shredding cone, and clean out the build up of skins or fibers.

Consumer Service: If you have any questions or concerns regarding the operation of your Presto® appliance, please give us a call at 715-839-2209 or write to: Home Economics Department, National Presto Industries, Inc., Eau Claire, WI 54703-3703. Inquiries will be answered by phone or letter.

Part No. 49-397B

How to make fancy fixin's...fun, fast and easy!

Now you can be even more creative with your Presto® SaladShooter® slicer-shredder!

Here's an exciting offer on five special accessories designed to give your SaladShooter® slicer-shredder even more versatility. Discover how easily you can zip up extravagant salads, desserts, hors d'oeuvres and more with fancy ripple cuts. Add a delightful crunch with large "super shreds" or make extra fine shreds for a delicate touch of flavor. Prepare a flurry of chilly snacks with shaved flavored ice. And shoot tasty toppings right where you want them to create colorful and delicious dishes. These handy accessories make it even easier to prepare sensational salads, perfect pizzas, terrific tacos and dazzling desserts with your SaladShooter® slicer-shredder.

©1990 by National Presto Industries, Inc.

Exciting ripple cuts!

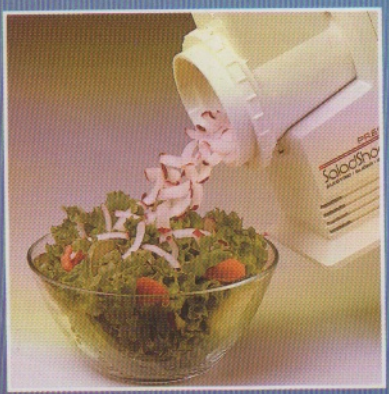
Just slip in the amazing Ripple Slice Cone and you'll be shooting out spectacular crinkly cuts in seconds. Use 'em to dress up a salad or casserole.

Ripple Slice Cone
Part No. 09928‡

Create beautiful hors d'oeuvre trays. Even make your own delicious, homemade ripple chips, fast and easy. You've never seen anything like it.

Super shreds satisfy!

For a hearty salad with an added crunch, switch to the Super Shred Cone and shoot larger, thicker shreds of radish, carrot, kohlrabi and more. Master the art of perfectly prepared coleslaw every time. You'll love the crunchier, crispier taste. Super shreds



of cheddar or mozzarella piled high on pizzas, tacos or cheese breads will satisfy even the biggest cheese lover. Or, for a delightful change of pace, use the super shreds in your wok for delightfully different stir-fry vegetables. These extra thick shreds cook super fast so they don't lose any flavor or texture. You can even give an old favorite a new twist...super shreds add a special zest to homemade vegetable soup or give the ever popular chocolate chip cookie a super nutty flair.

Shreds at their finest!

When you want to add a special elegant look to your salad creations, you'll love the Fine Shred Cone. Delicate shreds of your favorite vegetables will dress up any salad and they're perfect for adding zesty

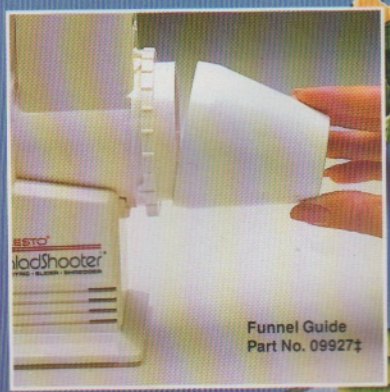
Super Shred Cone
Part No. 09935‡

Not Shown
Fine Shred Cone
Part No. 09937‡

flavor to dips, too. Or, use it for topping chili, pastas or even baked potatoes with a delicious touch of cheese.

Take perfect aim!

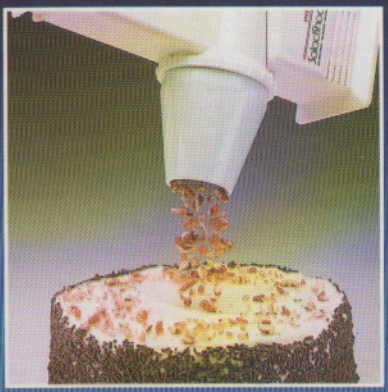
Here's how to shoot ingredients right into your salad, casserole or dessert with perfect aim. Just slip on the special Funnel Guide attachment and they'll go exactly where you



Funnel Guide
Part No. 09927‡

‡For use with Presto® SaladShooter® slicer-shredder except professional models.

want them with no fuss or muss. You'll love it for shooting chopped nuts right onto a cake or for directing crumbed crackers, shredded cheese or vegetables right into your smallest mixing bowl.



Shoot us your order!

With this offer, choose from the Ripple Slice, Super Shred or Fine Shred Cones for just $4.99* each or the Funnel Guide for $2.99*. Better yet, order all four for only $12.95* and **save over $5!** Simply use the order form in this folder.

*Plus postage and handling

Satisfaction guaranteed!

We're sure you'll be delighted with all the special accessories featured in this folder, but if you're not completely satisfied, **we'll give you your money back.** Just return, postpaid, within 30 days of receipt, and your money will be promptly refunded.

Give 'em a taste "South of the Border!"

Give your cooking a taste of Old Mexico with this sensational Taco Salad Shell Maker specially designed for your Presto® deep fryer† and SaladShooter® slicer-shredder.

Give it pizzazz!

Make delicious, crunchy taco salad shells at home, anytime. Just slip a flour tortilla onto the Taco Salad Shell Maker, place in your deep fryer and in seconds you'll have a perfectly shaped, golden brown taco salad shell. Then, with your SaladShooter® slicer-shredder, shoot an enticing variety of your favorite fixings for an elaborate taco salad. Serve many other favorites in this crunchy bowl like ice cream, fresh fruit, guacamole, salsa and much, much more.

So simple, so delicious!

Try something new...place rolled bread dough (homemade or frozen) on the Taco Salad Shell Maker and deep fry for delicious, crispy bread bowls. Use them to serve zesty salads of garden fresh vegetables, chicken or tuna salad, hearty chilies and much, much more. Whether taco salad shells or bread bowls, you'll love the versatility of the Taco Salad Shell Maker.

Taco Salad Shell Maker
Part No. 09943†

Don't hesitate!

Order now and receive this sensational Taco Salad Shell Maker designed for your Presto® FryDaddy® and GranPappy® deep fryer for only $9.99• Simply use the order form in this folder.

•Plus postage and handling

†For use with Presto® FryDaddy® and GranPappy® electric deep fryers.

Form 49-459D

For a Special Treat!

Icy fun for everyone!

The whole family will have a blast making refreshingly chilly desserts with the Ice Shaving Cone. It easily shaves ice cubes made with fruit juices or flavored drinks into tempting treats everyone will love!§ Just slip on one of the four pretty pastel cups, fill the food chute with flavored ice and shoot! In seconds, you'll be feasting on a deliciously flavored slush. No extra messes to clean. Just snap on a new cup for each new serving.

The kids will love to watch the magic and to have their own colored cup. Perfect snacks for after school or play and nutritious too when you use their favorite fruit juices. Those who are still a kid at heart will have a hard time resisting this icy treat too! To receive this special Ice Shaving Cone with four pastel serving cups for only $12.95•, use the handy order form in this folder.

•Plus postage and handling

Ice Shaving Cone w/Cups
Part No. 09938‡

§Not recommended for shaving plain ice cubes.

‡For use with Presto® SaladShooter® slicer-shredder except cordless and Professional models.

How to order...

To get your special accessories, simply complete the order form below and mail it to the address indicated. For extra convenience, you can charge your order to your MasterCard or VISA account.

SAVE THIS PORTION WITH YOUR INSTRUCTION BOOK

CLIP AND MAIL THIS PORTION

Mail to: Accessories
P.O. Box 1212
Eau Claire, WI 54702-1212

Please send me the Presto® accessories indicated below:

Qty.	Item	Cost
_____	Special — Set of below four accessories (Part No. 09929) @ $12.95 (Ripple Slice Cone, Super Shred Cone, Fine Shred Cone and Funnel Guide)	$_____
_____	Ripple Slice Cone(s) (Part No. 09928) @ $4.99 ea.	$_____
_____	Super Shred Cone(s) (Part No. 09935) @ $4.99 ea.	$_____
_____	Fine Shred Cone(s) (Part No. 09937) @ $4.99 ea.	$_____
_____	Funnel Guide(s) (Part No. 09927) @ $2.99 ea.	$_____
_____	Ice Shaving Cone(s) with (4) pastel cups* (Part No. 09938) @ $12.95 ea.	$_____
_____	Taco Salad Shell Maker(s)** (Part No. 09943) @ $9.99 ea.	$_____
	Postage and handling	$ 2.00
	SUB-TOTAL	$_____
	Wisconsin residents add 5% state sales tax	$_____
	TOTAL COST	$_____

☐ Enclosed is my check or money order for the total cost as indicated above.

☐ I authorize you to charge to my charge card account. (Please check card type and indicate account number and expiration date.)
☐ MasterCard ☐ VISA

Acct. No._____ Expires_____

Should we need to contact you about your order, please provide your telephone number:

AC _____ - _____ - _____

Not for use with Presto® cordless rechargeable models.
***For use with Presto® FryDaddy® and GranPappy® deep fryers only.*
Please allow 4 to 6 weeks for delivery. Make checks payable to National Presto Industries, Inc.

SHIPPING LABEL—PLEASE PRINT CLEARLY

National Presto Industries, Inc.
3925 N. Hastings Way
Eau Claire, WI 54703-3703

E

SHIP TO:

Name _____

Address _____

City _____ State _____ Zip _____

Form 49-459D